

WEEKEND BASIC TO ADVANCE HANDS ON CAKE WORKSHOP

The Art of Cake Baking With Afshan

#BECOME A CAKE MAKING GENIUS WITH EASY, FUN AND INTERACTIVE FOUR DAYS WORKSHOP

CREAM CAKE MODULE

CAKE:

VANILLA SPONGE
CHOCOLATE SPONGE
PINEAPPLE CAKE
GRAVITY DEFINE CAKE
OREO CAKE
RASMALAI CAKE
RED VELVET CAKE

MUFFINS:

VANILLA TOOTI FRUITI
DOUBLE CHOCOLATE

CUPCAKES :

CHOCOLATE CUPCAKE WITH MULTICOLOUR ICING
BUTTERSCOTCH CUPCAKE

DRY CAKES:

MARBLE CAKE
LEMON PISTACHIO CAKE
BANANA CHOCOCHIP CAKE
PEACOCK CAKE

Learn the Secret to become a perfect baker

You will learn:

- ✓ Basic Sponges for Cake
- ✓ Homemade Dutch Cream
- ✓ Complete A-Z knowledge of whipping Cream
- ✓ Texture Making, Water Colour Effect, Marble Effect and many more
- ✓ Different Flowers and foliage with whipped cream (With & Without Nozzles)
- ✓ Complete guidance on baking techniques using baking ingredients and equipments
- ✓ Tip & Tricks for Sharp Edges
- ❖ WE WILL PROVIDE MATERIAL/BOOKLET AND A CERTIFICATE
- ❖ CAKES PREPARED IN CLASS WILL BE DISTRIBUTED AMONG CANDIDATES

SPECIAL TAILOR-MADE PROGRAM FOR CANDIDATES WHO ARE BUSY ON WORKING DAYS. THEY CAN CHOOSE THIS PROGRAM AT THEIR CONVENIENCE.



Dm for Seat Registration

9760008566 / 8791008566



94, NORTH CITY, NEAR AIRFORCE GATE, PILIBHIT ROAD, BAREILLY

THE APRON BAKING CLASSES: 2023